



MEERLUST

CHARDONNAY 2014

SOIL TYPE

Sourced from 4 vineyards on the Estate, situated on alluvial Dundee soils which produces the rich textured mouth feel and minerality. The younger vineyard was planted in 2010 on Cartref and Klappmuts soil types giving a greater fruit expression. Crop thinning occurred at pruning and at veraison. Five separate picking stages at optimum ripeness.

VINIFICATION

Hand picked. Partial whole bunch pressing and static settling overnight. Some solids remained in the juice. Transferred to 50% new tight grain Allier French Oak and 50% second fill 300 litre barrels for fermentation. Half of the barrels were inoculated with selected Chardonnay yeast, while the other half underwent un-inoculated, spontaneous fermentation. After fermentation, the wine was given a racking to remove heavy lees and returned to barrel for partial malo-lactic fermentation. The wine was barrel matured for 11 months on the finer lees, with batonage before bottling.

TASTING NOTES

Very bright, vivacious youthful colour with pronounced green hue. Very expressive citrus, pear and lemon grass notes on the nose. On the palate the wine is taut and linear with bright acidity and a pronounced, stony minerality reflecting the cooler vintage.

ANALYSIS

Residual sugar :	1.57 g/l
pH :	3.62
Total acidity :	6.75 g/l
Alcohol :	13.53%

AGEING POTENTIAL

Up to six years, provided wine is stored in ideal cellar conditions

IDEALLY SERVED AT

12° - 14° C

COMPLEMENTS

Grilled fish, white and red meat